Thinking of you
Electrolux

EKC54504O

EN COOKER

USER MANUAL

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Be careful, when you touch the storage drawer. It can get hot.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.

- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

WARNING!
Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Always keep the appliance door closed when the appliance is in operation.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to “off” after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.

WARNING!
Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.

- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - Do not put ovenware or other objects in the appliance directly on the bottom.
  - Do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

WARNING!
Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

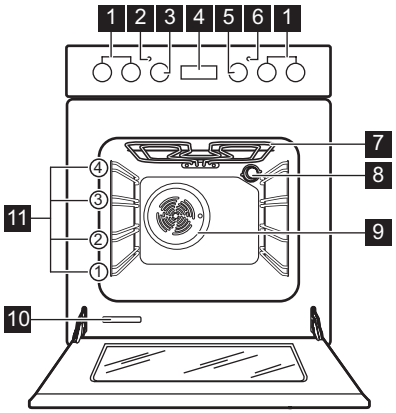
2.5 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

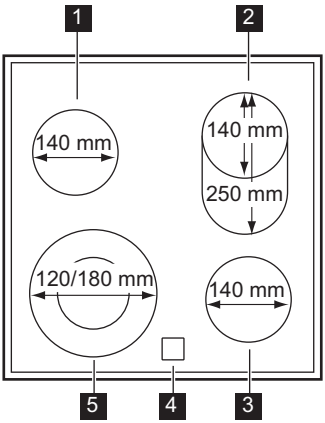
3. PRODUCT DESCRIPTION

3.1 General overview



1 Knobs for the hob
2 Temperature indicator
3 Knob for the oven temperature
4 Electronic programmer
5 Knob for the oven functions
6 Hob control indicator
7 Heating element
8 Oven lamp
9 Fan and heating element
10 Rating plate
11 Shelf positions

3.2 Cooking surface layout



1 Cooking zone 1200 W
2 Cooking zone 900 / 1100 W
3 Cooking zone 1200 W
4 Residual heat indicator
5 Cooking zone 700 / 1700 W

3.3 Accessories

- **Oven shelf**
  For cookware, cake tins, roasts.
- **Flat baking tray**
  For cakes and biscuits.
- **Optional telescopic runners**
  To put the shelves or trays on it. You can order them separately.
- **Storage drawer**
  Below the oven cavity is the storage drawer.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

CAUTION!
To open the oven door, always hold the handle in the centre.

4.1 Initial Cleaning

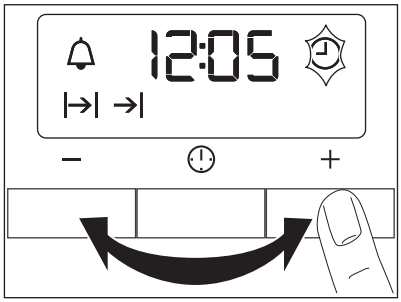
- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Refer to the chapter "Care and cleaning".

4.2 Setting the time

You must set the time before you operate the oven.

When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time of Day function flashes.
Press the **+** or **-** button to set the correct time.



After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time, press ⏲ again and again until the indicator for the Time of Day function flashes. You must not set the Duration |→| or End →| function at the same time.

4.3 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function . The maximum temperature for this function is 210 °C.
4. Let the appliance operate for ten minutes.
5. Set the function and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

5. HOB - DAILY USE

WARNING!
Refer to the Safety chapters.

5.1 Heat settings

Control knob	Function
0	Off position
◎	Double zone switch
1 - 9	Heat settings (1 - lowest heat setting, 9 - highest heat setting)

1. Turn the knob to a necessary heat setting. The hob control indicator comes on.
2. To complete the cooking process, turn the knob to the **0**position.

Use the residual heat to decrease energy consumption. Deactivate the cooking zone approximately 5 - 10 minutes before the cooking process is completed.

5.2 Using the double zone

CAUTION!
To activate the double zone, turn the knob clockwise. Do not turn it through the stop position.

1. Turn the knob clockwise to position **9**.
2. Turn the knob slowly to the symbol ◎ until you can hear a click.

   The two cooking zones are on.
3. To set the necessary heat setting refer to "Heat settings".

5.3 Residual heat indicator

The residual heat indicator comes on when a cooking zone is hot.

WARNING!
There is a risk of burns from residual heat.

6. HOB - HELPFUL HINTS AND TIPS

6.1 Cookware

- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour to change on the glass-ceramic surface.
- Put cookware on a cooking zone before you start it.
- Deactivate the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

6.2 Energy saving

- If it is possible, always put the lids on the cookware.

6.3 Examples of cooking applications

Heat setting	Use to:	Time (min)	Hints
1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Put a lid on the cookware.

Heat setting	Use to:	Time (min)	Hints
2 - 3	Simmer rice and milkbased dishes, heating up ready-cooked meals.	25 - 50	Add at least twice as much liquid as rice, mix milk dishes at some point during the procedure.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add some tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l of liquid plus ingredients.
6 - 7	Gentle frying: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.
7 - 8	Heavy frying, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips.		

The data in the table is for guidance only.

7. HOB - CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

Risk of burns from residual heat!
Let the appliance cool down.

Clean the appliance after each use.
Always use cookware with clean bottom.

Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

To remove the dirt:

1. – **Remove immediately:** melted plastic, plastic foil and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade across the surface.
   – **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains and shiny metallic discolorations. Use a special cleaning agent for glass-ceramic or stainless steel.
2. Clean the appliance with a moist cloth and some detergent.
3. At the end, **rub the appliance dry with a clean cloth.**

8. OVEN - DAILY USE

WARNING!
Refer to the Safety chapters.

8.1 Activating and deactivating the appliance

1. Turn the knob for the oven functions to an oven function.
2. Turn the knob for the temperature to a temperature.

   The temperature indicator comes on while the temperature in the appliance increases.
3. To deactivate the appliance, turn the knob for the oven functions and the knob for the temperature to the Off position.

8.2 Safety thermostat

The safety thermostat is a thermal cut-out in an operating thermostat.

To prevent damage to the oven thermostat caused by dangerous overheating, the oven has a safety thermostat that interrupts the power supply. The oven switches back on again automatically, when the temperature drops.

WARNING!
The safety thermostat works only if the oven thermostat does not operate correctly. When this occurs, the oven temperature is very high and can burn all the dishes. You must call the Service immediately to replace the oven thermostat.

8.3 Cooling fan

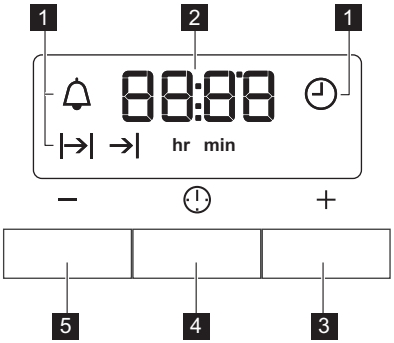
When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan stops.

8.4 Oven functions

Oven function		Application
0	Off position	The appliance is OFF.
	Conventional cooking	Heats from the top and bottom elements. To bake and roast on one oven level.
	Bottom heat	Heats only from the bottom of the oven. To bake cakes with crispy or crusty bottom.
	Light cooking	Especially for easy food preparation as: meringue, sponge cake, buttered cake, swiss roll.
	Grill	To grill flat food items in small quantities in the middle of the shelf. To make toasts. **WARNING!** Maximum temperature for this function is 210 °C.
	Fan cooking	To roast or roast and bake food with the same cooking temperature on more than one shelf without flavour transference. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional cooking.
	Defrost	To thaw frozen food. The temperature control knob must be on the off position.

9. OVEN - CLOCK FUNCTIONS

9.1 Electronic programmer



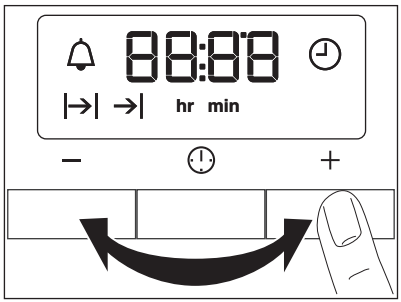
1 Function indicators
2 Time display
3 Button +
4 Selection button
5 Button -

Clock function		Application
	Time of day	To set, change or check the time of day.
	Minute Minder	To set a countdown time. This function has no effect on the operation of the oven.
|→|	Duration	To set how long the appliance must operate.
→|	End	To set when the appliance must be deactivated.

You can use Duration and End at the same time to set the time when the appliance must be activated and then deactivated. First set Duration, then End.

9.2 Setting the clock functions

1. For Duration \|→\| and End →\| , set an oven function and temperature. This is not necessary for the Minute Minder .
2. Press the Selection button again and again until the indicator for the necessary clock function flashes.



3. Press + or - to set the necessary clock function.

   The display shows the indicator for the clock function you set. When the set time ends, the indicator flashes and an acoustic signal sounds for two minutes.

With the Duration \|→\| and End →\| functions, the appliance deactivates automatically.

4. Press a button to stop the signal.
5. Turn the knob for the oven functions and the knob for the temperature to the off position.

9.3 Cancelling the clock functions

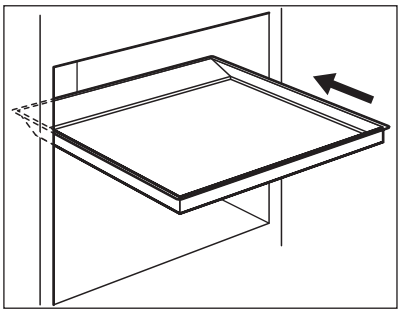
1. Press the Selection button again and again until the necessary function indicator flashes.
2. Press and hold the button -.

   The clock function goes out after some seconds.

10. OVEN - USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

10.1 Inserting the baking tray



Put the tray in the centre of the oven cavity, between the front and rear wall. This ensures that the heat can circulate in front of and behind the baking tray. Make sure that the tray is positioned like in the picture, with the angled slope in the rear.

WARNING!
Do not push the baking tray all the way to the rear wall of the oven cavity. This prevents the heat from circulating around the tray. The food may be burnt, especially in the rear part of the tray.

11. OVEN - HELPFUL HINTS AND TIPS

CAUTION!
Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

- The appliance has four shelf levels. Count the shelf levels from the bottom of the appliance floor.
- Moisture can condense in the appliance or on the glass doors. This is normal. Always stand back form the appliance when you open the appliance door while cooking. To decrease the condensation, run the appliance for 10 minutes before cooking.
- Wipe away moisture after every use of the appliance.
- Do not put the objects directly on the appliance floor and do not cover the components with aluminium foil when you cook. This can change the baking results and damage the enamel coating.

11.1 Baking cakes

- Preheat the oven for approximately 10 minutes before baking.
- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one level empty between them.

11.2 Cooking meat and fish

- Do not cook meat with weight below 1 kg. Cooking too small quantities makes the meat too dry.
- Use a dripping pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the dripping pan. To prevent the smoke condensation, add water each time after it dries up.

11.3 Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat set-

ting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

11.4 Conventional cooking

Food	Tray type and shelf level	Preheating time (min)	Temperature (°C)	Cooking / baking time (min)
Pastry stripes (250 g)	enamelled tray at level 3	-	150	25 - 30
Flat cake (1000 g)	enamelled tray at level 2	10	160 - 170	30 - 35
Yeast cake with apples (2000 g)	enamelled tray at level 3	-	170 - 190	40 - 50
Apple pie (1200+1200 g)	2 round aluminized trays (diameter: 20 cm) at level 1	15	180 - 200	50 - 60
Small cakes (500 g)	enamelled tray at level 2	10	160 - 180	25 - 30
Fatless sponge cake (350 g)	1 round aluminized tray (diameter: 26 cm) at level 1	10	160 - 170	25 - 30
Drip pan cake (1500 g)	enamelled tray at level 2	-	160 - 170	45 - 55 **1)**
Chicken, whole (1350 g)	oven shelf at level 2, baking tray at level 1	-	200 - 220	60 - 70
Chicken, half (1300 g)	oven shelf at level 3, baking tray at level 1	-	190 - 210	30 - 35
Pork roast cutlet (600 g)	oven shelf at level 3, baking tray at level 1	-	190 - 210	30 - 35
Flan bread (800 g)	enamelled tray at level 2	20	230 - 250	10 - 15
Stuffed yeast cake (1200 g)	enamelled tray at level 2	10 - 15	170 - 180	25 - 35
Pizza (1000 g)	enamelled tray at level 2	10 - 15	200 - 220	30 - 40
Cheese cake (2600 g)	enamelled tray at level 2	-	170 - 190	60 - 70
Swiss apple flan (1900 g)	enamelled tray at level 1	10 - 15	200 - 220	30 - 40

Food	Tray type and shelf level	Preheating time (min)	Temperature (°C)	Cooking / baking time (min)
Christmas cake (2400 g)	enamelled tray at level 2	10 - 15	170 - 180	55 - 65 **2)**
Quiche Lorraine (1000 g)	1 round tray (diameter: 26 cm) at level 1	10 - 15	220 - 230	40 - 50
Peasant bread (750 + 750 g)	2 round aluminized trays (diameter: 20 cm) at level 1	18 **3)**	180 - 200	60 - 70
Romanian sponge cake (600 + 600 g)	2 round aluminized trays (length: 25 cm) at level 2	10	160 - 170	40 - 50
Romanian sponge cake - traditional (600 + 600 g)	2 round aluminized trays (length: 20 cm) at level 2	-	160 - 170	30 - 40
Yeast buns (800 g)	enamelled tray at level 2	10 - 15	200 - 210	10 - 15
Swiss roll (500 g)	enamelled tray at level 1	10	150 - 170	15 - 20
Meringue (400 g)	enamelled tray at level 2	-	100 - 120	40 - 50
Crumble cake (1500 g)	enamelled tray at level 3	10 - 15	180 - 190	25 - 35
Sponge cake (600 g)	enamelled tray at level 3	10	160 - 170	25 - 35
Buttered cake (600 g)	enamelled tray at level 2	10	180 - 200	20 - 25

1) After you switch off the appliance, leave the cake in the oven for 7 minutes.

2) After you switch off the appliance, leave the cake in the oven for 10 minutes.

3) Set the temperature to 250 °C for preheating.

11.5 Light cooking

Food	Tray type and shelf level	Preheating time (minutes)	Temperature (°C)	Cooking / baking time (minutes)
Pastry stripes (250 g)	enamelled tray at level 2	20 **1)**	150 - 160	20 - 25
Flat cake (500 g)	enamelled tray at level 2	20 **1)**	160 - 170	35 - 40
Pizza (1000 g)	enamelled tray at level 2	20 **1)**	200 - 210	30 - 40

Food	Tray type and shelf level	Preheating time (minutes)	Temperature (°C)	Cooking / baking time (minutes)
Swiss roll (500 g)	enamelled tray at level 2	20 1)	160 - 170	20 - 30
Meringue (400 g)	enamelled tray at level 2	10 1)	110 - 120	50 - 60
Sponge cake (600 g)	enamelled tray at level 2	20 1)	160 - 170	25 - 30
Buttered cake (600 g)	enamelled tray at level 2	20 1)	160 - 170	25 - 30
Chicken, whole (1200 g)	oven shelf at level 2 2)	-	220 - 230	45 - 55

1) Set the knob for the temperature to 250 °C.

2) Put a baking tray under the oven shelf, on the shelf level 1.

11.6 Fan cooking

Food	Tray type and shelf level	Preheating time (minutes)	Temperature (°C)	Cooking / baking time (minutes)
Pastry stripes (250 g)	enamelled tray at level 3	10	150 - 160	20 - 30
Pastry stripes (250 + 250 g)	enamelled tray at level 1 and 3	10	140 - 150	25 - 30
Pastry stripes (250 + 250 + 250 g)	enamelled tray at level 1, 2 and 4	10	150 - 160	30 - 35
Flat cake (1000 g)	enamelled tray at level 2	10	150 - 160	30 - 40
Flat cake (1000 + 1000 g)	enamelled tray at level 1 and 3	10	140 - 150	45 - 55
Flat cake (1000 + 1000 + 1000 g)	enamelled tray at level 1, 2 and 4	10	140 - 150	55 - 65
Yeast cake with apples (2000 g)	enamelled tray at level 3	10	170 - 180	40 - 50
Apple pie (1200 + 1200 g)	2 round aluminized trays (diameter: 20 cm) at level 2 and 3	10	170 - 180	50 - 60
Small cakes (500 g)	enamelled tray at level 3	10	140 - 150	30 - 35

Food	Tray type and shelf level	Preheating time (minutes)	Temperature (°C)	Cooking / baking time (minutes)
Small cakes (500 + 500 g)	enamelled tray at level 1 and 3	10	140 - 150	25 - 30
Small cakes (500 + 500 + 500 g)	enamelled tray at level 1, 2 and 4	10	150 - 160	25 - 30
Fatless sponge cake (350 g)	1 round aluminized tray (diameter: 26 cm) at level 3	10	150 - 160	30 - 40
Drip pan cake (1200 g)	enamelled tray at level 3	-	150 - 160	40 - 50 **1)**
Chicken, whole (1400 g)	oven shelf at level 2, baking tray at level 1	-	170 - 190	50 - 60
Pork roast cutlet (600 g)	oven shelf at level 3, baking tray at level 1	-	180 - 200	30 - 40
Flan bread (800 g)	enamelled tray at level 2	15	230 - 250	10 - 15
Stuffed yeast cake (1200 g)	enamelled tray at level 3	20 - 30	160 - 170	20 - 30
Pizza (1000 + 1000 g)	enamelled tray at level 1 and 3	-	180 - 200	50 - 60
Cheese cake (2600 g)	enamelled tray at level 2	-	150 - 170	60 - 70
Swiss apple flan (1900 g)	enamelled tray at level 3	15	180 - 200	30 - 40
Christmas cake (2400 g)	enamelled tray at level 3	10	150 - 170	50 - 60 **2)**
Quiche Lorraine (1000 g)	1 round tray (diameter: 26 cm) at level 2	15	210 - 230	35 - 45
Peasant bread (750 + 750 g)	2 round aluminized trays (diameter: 20 cm) at level 3	15 **3)**	180 - 190	50 - 60
Romanian sponge cake (600 + 600 g)	2 round aluminized trays (diameter: 25 cm) at level 2	10	150 - 170	40 - 50
Romanian sponge cake - traditional (600 + 600 g)	2 round aluminized trays (diameter: 20 cm) at level 2	-	160 - 170	30 - 40
Yeast buns (800 g)	enamelled tray at level 3	10	180 - 200	10 - 15

Food	Tray type and shelf level	Preheating time (minutes)	Temperature (°C)	Cooking / baking time (minutes)
Yeast buns (800 + 800 g)	enamelled tray at level 1 and 3	10	180 - 200	15 - 20
Swiss roll (500 g)	enamelled tray at level 3	10	150 - 170	10 - 15
Meringue (400 g)	enamelled tray at level 2	-	100 - 120	50 - 60
Meringue (400 + 400 g)	enamelled tray at level 1 and 3	-	100 - 120	55 - 65
Meringue (400 + 400 + 400 g)	enamelled tray at level 1, 2 and 4	-	115 - 125	65 - 75
Crumble cake (1500 g)	enamelled tray at level 2	10	170 - 180	20 - 30
Sponge cake (600 g)	enamelled tray at level 2	10	150 - 170	20 - 30
Buttered cake (600 + 600 g)	enamelled tray at level 1 and 3	10	150 - 170	20 - 30

1) After you switch off the appliance, leave the cake in the oven for 7 minutes.

2) After you switch off the appliance, leave the cake in the oven for 10 minutes.

3) Set the temperature to 230 °C for preheating.

12. OVEN - CARE AND CLEANING

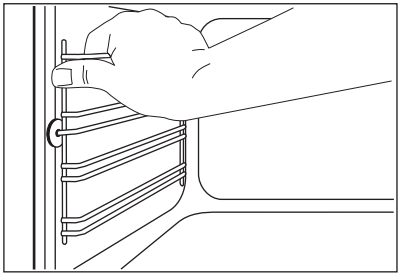
WARNING!
Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

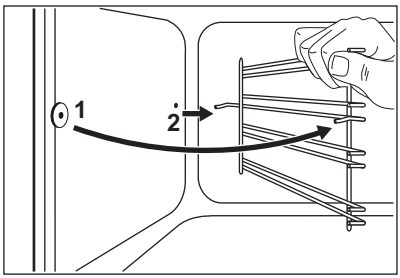
12.1 Shelf supports

You can remove the shelf supports to clean the side walls.

Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

Valid with telescopic runners:
The retaining pins on the telescopic shelf runners must point to the front!

12.2 Cleaning the oven door

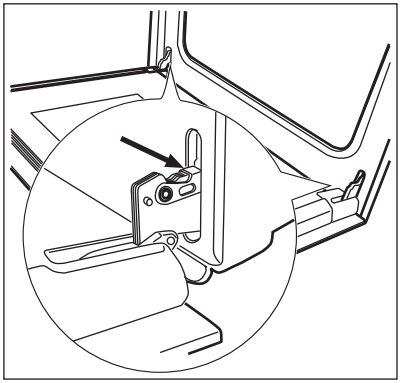
The oven door has two panels of glass installed one behind the other. To make the cleaning easier remove the oven door.

WARNING!
The oven door can close if you try to remove the internal panel of glass when the door is still assembled.

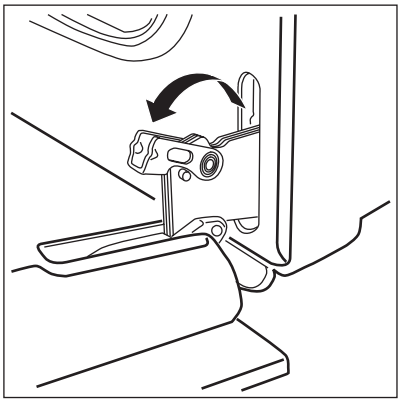
WARNING!
Make sure that the glass panels are cool, before you clean the glass door. There is risk that the glass breaks.

WARNING!
When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this you must replace them. For more instructions, contact your local Service Centre.

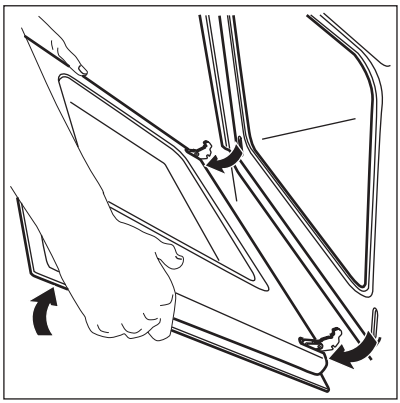
Removing the oven door and the glass panel



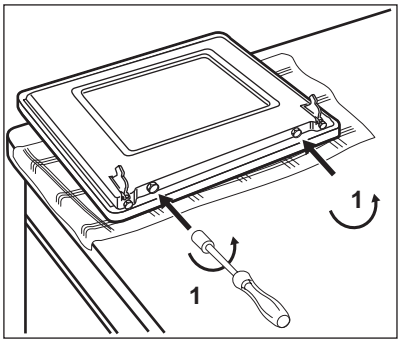
1. Open the door fully and hold the two door hinges.



2. Lift and turn the levers on the two hinges.

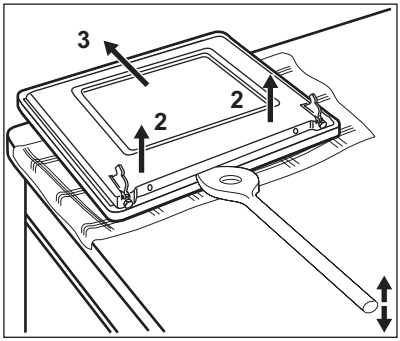


3. Close the oven door to the first opening position (halfway). Then pull forward and remove it from its seat.



4. Place the door on a stable surface protected by a soft cloth. Use a screwdriver to remove 2 screws from bottom edge of door.

Do not lose the screws.

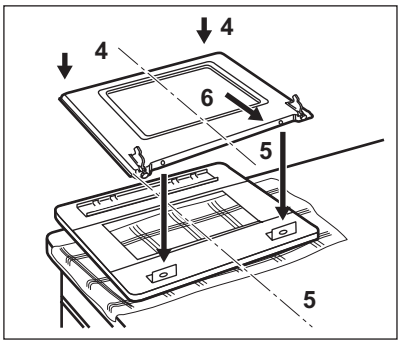


5. Use a spatula made of wood or plastic or equivalent to open the inner door. Hold the outer door, and push the inner door against the top edge of the door.
6. Lift the inner door.
7. Clean inner side of the door.

Clean the glass panel with water and soap. Dry it carefully.

WARNING!
Only clean the glass panel with water and a soap. Abrasive cleaning agents, stain removers and sharp objects (e.g. knives or scrapers) can cause damage to the glass.

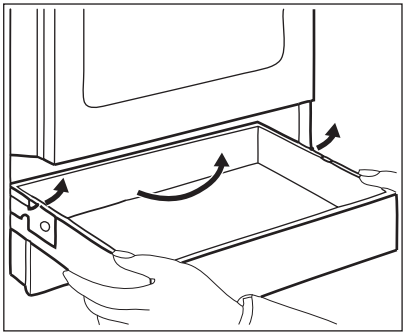
Inserting the door and the glass panel



When the cleaning procedure is completed, insert the oven door. To do so, do the steps in opposite way.

12.3 Removing the drawer

The drawer below the oven can be removed for cleaning.



Removing the drawer

1. Pull the drawer out until it stops.
2. Slowly lift the drawer.
3. Pull the drawer out fully.

Installing the drawer

To install the drawer, do the above steps in the opposite sequence.

WARNING!
Do not keep flammable items (such as cleaning materials, plastic bags, oven gloves, paper or cleaning sprays) in the drawer. When you use the oven, the drawer can become hot. There is a risk of fire.

12.4 Oven lamp

WARNING!
Be careful when you change the oven lamp. Always switch off the appliance before you start to replace the lamp. There is a risk of electric shock.

WARNING!
Bulb lamps used in this appliance are special lamps for use only in household appliances. Do not use them to illuminate household rooms or parts of rooms. If you need to replace a lamp, the replacement lamp must have the same power and be for use only in household appliances.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses in the fuse box or deactivate the circuit breaker.
- Put a cloth on the bottom of the oven. This prevents from damage to the oven light and glass cover.

Replacing the oven lamp:

1. Find the lamp glass cover at the back of the cavity.
   Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with an applicable 300 °C heat-resistant oven lamp.

   Use only the same oven lamp type as the replacement lamp. It must have the same power and be for use only in household appliances.
4. Install the glass cover.

13. WHAT TO DO IF…

Problem	Possible cause	Remedy
The hob does not operate	The heat setting is not set	Set the heat setting
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings

Problem	Possible cause	Remedy
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends
The display shows “12.00”	A power cut	Reset the clock
The residual heat indicator does not come on	The cooking zone is not hot because it operated only for a short time.	If the cooking zone must be hot, speak to the Service Centre.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

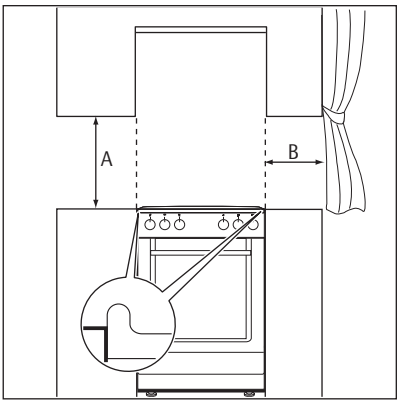
Serial number (S.N.) .....

14. INSTALLATION

WARNING!
Refer to the Safety chapters.

14.1 Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.



Minimum distances

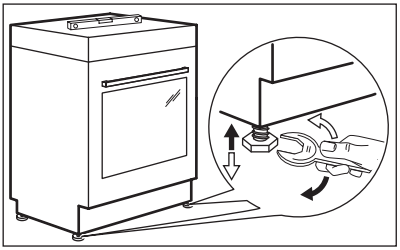
Dimension	mm
A	690
B	150

14.2 Technical Data

Dimensions	
Height	858 mm
Width	500 mm
Depth	600 mm
Total electricity power	8147 W
Voltage	230 V
Frequency	50 Hz

14.3 Levelling

Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

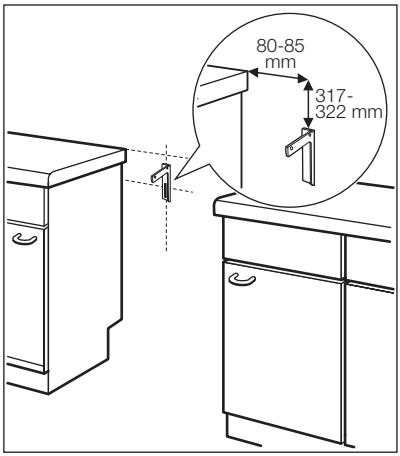


14.4 Anti-tilt protection

WARNING!
You must install the anti-tilt protection. Install the anti-tilt protection to prevent the appliance to fall with incorrect loads.

WARNING!
Your appliance has the symbol shown on the picture (if applicable) to remind you about the installation of the anti-tilt protection.

Make sure you install the anti-tilt protection at the correct height.



How to install the anti-tilt protection

1. Set the correct height and area for the appliance before you attach the anti-tilt protection.
2. Make sure that the surface behind the appliance is smooth.
3. Install the anti-tilt protection 317 - 322 mm down from the top surface of the appliance and 80 - 85 mm from the side of the appliance into the circular hole on a bracket. Screw it into the solid material or use applicable reinforcement (wall).
4. You can find the hole on the left side at the back of the appliance. See the illustration.
5. If you changed the dimensions of the cooker, you must align the non-tip device correctly.

If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to center the appliance.

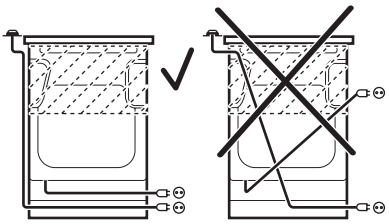
14.5 Electrical installation

The manufacturer is not responsible if you do not follow safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug and a main cable.
Applicable cable type: H05 RR-F with adequate cross-section.

WARNING!
Before you connect the mains cable to the terminal, measure the voltage between phases in the house network.
Then, refer to the connection label at the back of the appliance to use the correct electrical installation
This order of steps prevents from installation errors and damage to the electrical components of the appliance.

The power cable must not touch the part of the appliance shown in the illustration.



15. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it.
Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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